Roto Cooler

T, T-ST & T-IFT

Operator's Manual

Belshaw Bros., Inc.
814 44th Street NW, Suite 103
Auburn, WA 98001 USA
Phone: 206-322-5474 • Fax: 206-322-5425
E-mail: service@belshaw.com • http://www.belshaw.com

If you accept the machine from the shipping company, you are, in effect, saying that the machine is in good condition, and you must pay for the machine. Belshaw cannot pay for shipping damage, because the freight company has accepted the machine from Belshaw in good condition, and is responsible for its safe delivery. **For your protection**, inspect the machine to see that no parts are bent, scratched, or otherwise damaged. If any damage has occurred in shipping, file a freight claim with the shipping company immediately.

EQUIPMENT RECORD

Please provide the information below when you correspond with us about your machine.

Purchased by _____

Installed by _____

Date of Installation _____

Model number _____

Serial number _____

011608

MN-1787EN

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Roto Cooler

SPECIFICATIONS				
Dimensions	**Shipping Weight**	**Electrical Data**	**Construction**	**Standard Equipment**
Dia.=24”/61 cm H=6-5/8”/17 cm	16 lb/7.3 kg	120 V 1 Phase 50 or 60 Hz	Basket: High-density polyethylene. Base: Spun, polished, heavy-gauge aluminum.	Basket and turntable base with power cord and motor.

The Roto Cooler is designed to collect and cool donuts as they exit Belshaw Donut Robots. It is not designed to be used with any other machines or to perform any other functions.

The operator must work safely at all times and read this manual and follow its instructions and warnings. A thorough understanding of how to install and safely operate the Roto Cooler will prevent production delays and injuries.

To use the Roto Cooler safely, heed the following warnings and all other warnings that appear in this manual:

- To avoid electrocution or other injury, unplug the machine before attempting any adjustment, repair, disassembly, or cleaning.
- To avoid damaging the machine, never use force to assemble, disassemble, operate, clean, or maintain it.
- Be careful never to get shortening, water, or other materials on the floor. If anything does get spilled on the floor, mop it up immediately. Materials on the floor can cause people to slip or fall, resulting in serious injury or loss of life.
- To prevent unintentional startup and possible fire, unplug the machine if there is a local power outage. When the power is restored, it is safe to plug the machine in again.
- To avoid electrocution, make sure that all electrical cords are not frayed or cracked and that they do not pass through any water or shortening.
- Make sure that all electrical cords are routed so that no one will trip over them.

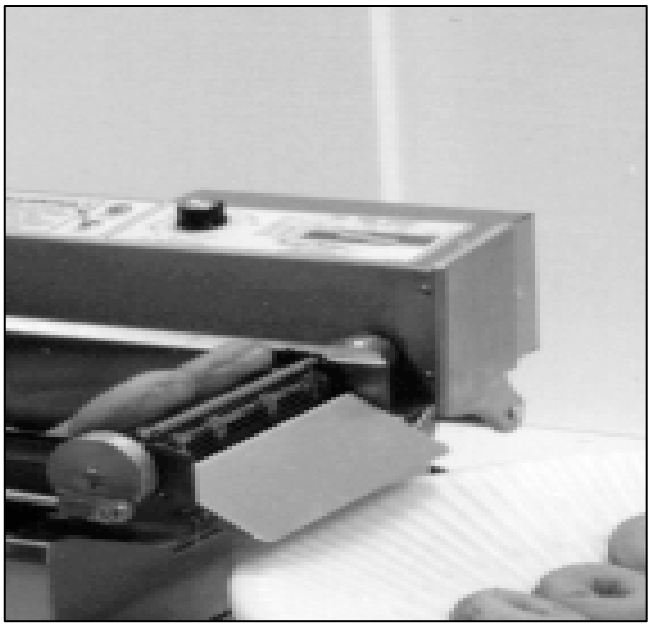

Figure 1. Roto Cooler.

Operation

1. Turn on the Roto Cooler. It will rotate and receive donuts. Remove cooled donuts from the Roto Cooler as needed.
2. When you are finished using the Roto Cooler, turn it off and unplug it.

Cleaning

1. Make sure the Donut Robot is disconnected from the power source.
2. Remove the tray from the base.
3. Clean the tray using soap and water and a non-abrasive cloth or scrubber.
4. Rinse the tray with clear water.
5. Dry the tray.
6. If desired, wipe the Roto Cooler base with a damp cloth.
7. Put the tray back on the base.

WARNING
To avoid electrocuting yourself or damaging the machine, never submerge the base of the Roto Cooler.

Roto Cooler & Sugaring Tray

SPECIFICATIONS				
Dimensions	**Shipping Weight**	**Electrical Data**	**Construction**	**Standard Equipment**
Dia.=17-1/4” (44 cm) H=6-5/8” (17 cm)	16 lb (7.3 kg)	120 V 1 Phase 50 Hz	Spun, polished, heavy-gauge aluminum.	Power turntable with sugar tray.

Figure 1. Sugaring Tray and Roto Cooler.

The Roto Cooler base makes the Sugaring Tray rotate. The Roto Cooler base is meant to be used on a flat, stationary table or countertop.

The Sugaring Tray, which mounts on the Roto Cooler, is designed to catch donuts as they drop from the outfeed end of the Donut Robot, and to hold toppings in which donuts can be dipped. The operator is expected to read and follow these instructions.

To use the Sugaring Tray and Roto Cooler base:

1. Put sugar, powdered sugar, or cinnamon-sugar in the tray.
2. Place the Sugaring Tray and Roto Cooler base near the outfeed end of the Donut Robot so donuts will fall into the tray.
3. Connect the Roto Cooler power cord to the 120 V outlet on back of the Donut Robot’s heater head.
4. Turn on the Roto Cooler base. The Sugaring Tray will rotate and receive donuts.
5. Coat the donuts with the topping in the tray.
6. When you are finished using the Sugaring Tray, turn off and unplug the Roto Cooler base.

WARNING
To avoid electrocuting yourself or damaging the machine, never submerge the base of the Roto Cooler.

7. Clean the Sugaring Tray using soap and water and a non-abrasive cloth or scrubber.

Roto Cooler & IFT

SPECIFICATIONS				
Dimensions	**Shipping Weight**	**Electrical Data**	**Construction**	**Standard Equipment**
Dia.=24”/61 cm H=32”/81 cm	28 lb/ 12.7 kg	120 V 1 Phase 50 Hz	Trays: Heavy-gauge aluminum. Basket: High-density polyethylene. Base: Spun, polished, heavy-gauge aluminum.	Power turntable and four trays, three of which have dividers.

Icing Finishing Tree and Roto Cooler.

The Roto Cooler is designed to catch and cool donuts as they drop from the outfeed end of the Donut Robot. The Roto Cooler is meant to be used on a flat, stationary table or countertop.

The Icing Finishing Tree is designed to hold toppings in which donuts can be dipped. The operator is expected to read and follow these instructions.

To use the Roto Cooler and the Icing Finishing Tree:

1. Attach the Icing Finishing Tree to the Roto Cooler. Fill the metal trays with toppings.
2. Install and operate the Roto Cooler as explained in the previous section.
3. Decorate the donuts with the toppings in the trays.
4. When you are finished using the Roto Cooler and the Icing Finishing Tree, turn off the Roto Cooler and unplug it.

WARNING

To avoid electrocuting yourself or damaging the machine, never submerge the base of the Roto Cooler.

5. Clean the trays of the Roto Cooler and the Icing Finishing Tree using soap and water and a non-abrasive cloth or scrubber.

Roto Cooler

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Technical Supplement

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Roto Cooler

SPECIFICATIONS				
Dimensions	**Shipping Weight**	**Electrical Data**	**Construction**	**Standard Equipment**
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The operator must work safely at all times and read this manual and follow its instructions and warnings. A thorough understanding of how to install and safely operate the Roto Cooler will prevent production delays and injuries.

To use the Roto Cooler safely, heed the following warnings and all other warnings that appear in this manual:

- To avoid electrocution or other injury, unplug the machine before attempting any adjustment, repair, disassembly, or cleaning.
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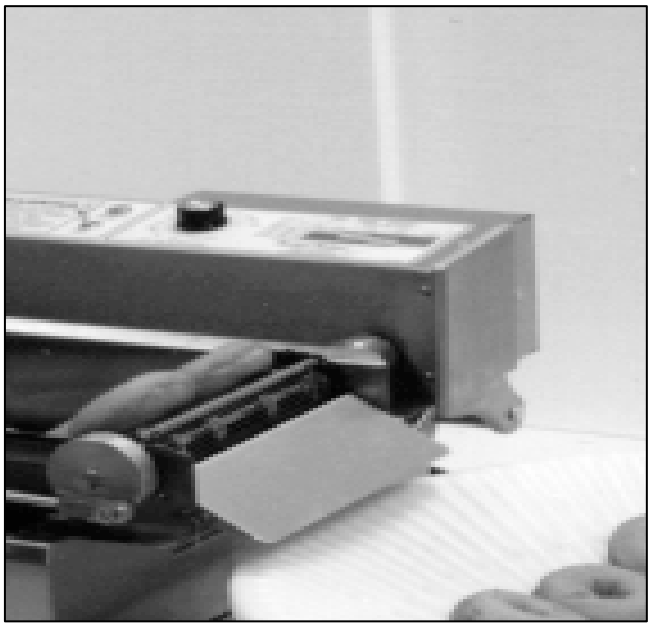

Figure 1. Roto Cooler.

Installation

1. Place the Roto Cooler on a flat, stationary table or countertop, near the outfeed end of the Donut Robot. It must be positioned so donuts will fall into it.
2. Connect the Roto Cooler power cord to the 120 V outlet on back of the Donut Robot's heater head.

Troubleshooting

If you encounter a problem with your Roto Cooler that you cannot solve, call your dealer or another qualified technician.

If your dealer cannot help you, please call Belshaw. To do so, first dial the appropriate international access code, then 1-206-322-5474 (United States). When you call, please specify the following:

- The model name of the machine.
- The serial number of the machine.
- The voltage, phase, and cycle of the machine.

CAUTION

If you perform repairs yourself or have them performed by anyone other than a service technician authorized by Belshaw Bros., you do so at your own risk.

If your dealer or another local, qualified technician cannot provide service for your machine, Belshaw can provide factory service. First call us for a return goods authorization. Then send your machine to us, freight prepaid, with your instructions for service, your phone number, and the name of the person for us to contact when we have made a cost estimate. In most cases, the machine can be shipped back, freight collect, within five business days.

To avoid down time, call us to see whether we have a machine we can loan to you while your machine is being serviced.

Ship machines in need of servicing to:

Belshaw Bros., Inc.
814 44th Street NW, Suite 103
Auburn, WA 98001 USA

WARNING

Disconnect the machine from the power source before disassembling, repairing, or wiring.

Roto Cooler & Sugaring Tray

SPECIFICATIONS				
Dimensions	**Shipping Weight**	**Electrical Data**	**Construction**	**Standard Equipment**
Dia.=17-1/4” (44 cm) H=6-5/8” (17 cm)	16 lb (7.3 kg)	120 V 1 Phase 50 Hz	Spun, polished, heavy-gauge aluminum.	Power turntable with sugar tray.

Figure 1. Sugaring Tray and Roto Cooler.

The Roto Cooler base makes the Sugaring Tray rotate. It produces less than 70 dB(A) of equivalent continuous A-weighted sound pressure at work stations. This has been determined while running the machine, using a Bruel & Kjaer sound level meter, type 2236. The Roto Cooler base is meant to be used on a flat, stationary table or countertop.

The Sugaring Tray, which mounts on the Roto Cooler, is designed to catch donuts as they drop from the outfeed end of the Donut Robot, and to hold toppings in which donuts can be dipped.

WARNING

To avoid electrocuting yourself or damaging the machine, never submerge the base of the Roto Cooler.

7. Clean the Sugaring Tray using soap and water and a non-abrasive cloth or scrubber.

Roto Cooler & IFT

SPECIFICATIONS				
Dimensions	**Shipping Weight**	**Electrical Data**	**Construction**	**Standard Equipment**
Dia.=24”/61 cm H=32”/81 cm	28 lb/ 12.7 kg	120 V 1 Phase 50 Hz	Trays: Heavy-gauge aluminum. Basket: High-density polyethylene. Base: Spun, polished, heavy-gauge aluminum.	Power turntable and four trays, three of which have dividers.

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The Roto Cooler is meant to be used on a flat, stationary table or countertop.

The Icing Finishing Tree is designed to hold toppings in which donuts can be dipped. The operator is expected to read and follow these instructions.

WARNING

To avoid electrocuting yourself or damaging the machine, never submerge the base of the Roto Cooler.

Parts Figures

On the following pages are parts figures for the Roto Cooler, Roto Cooler – Sugaring Tray, and Roto-Cooler – Icing Finishing Tree. These can help you service the machine and order replacement parts.

FIGURE 1. ROTO COOLER MAIN ASSEMBLY.

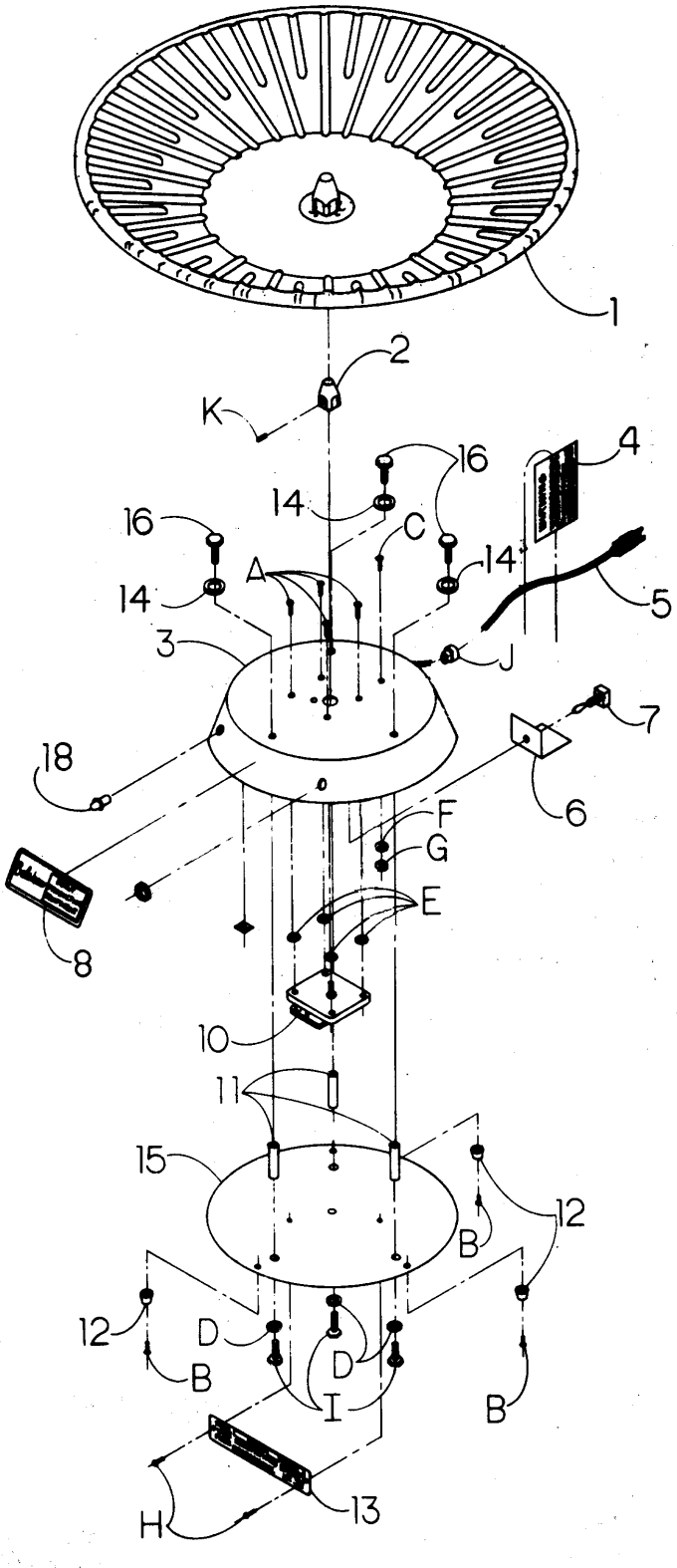


FIGURE 2. ROTO COOLER & SUGARING TRAY MAIN ASSEMBLY.

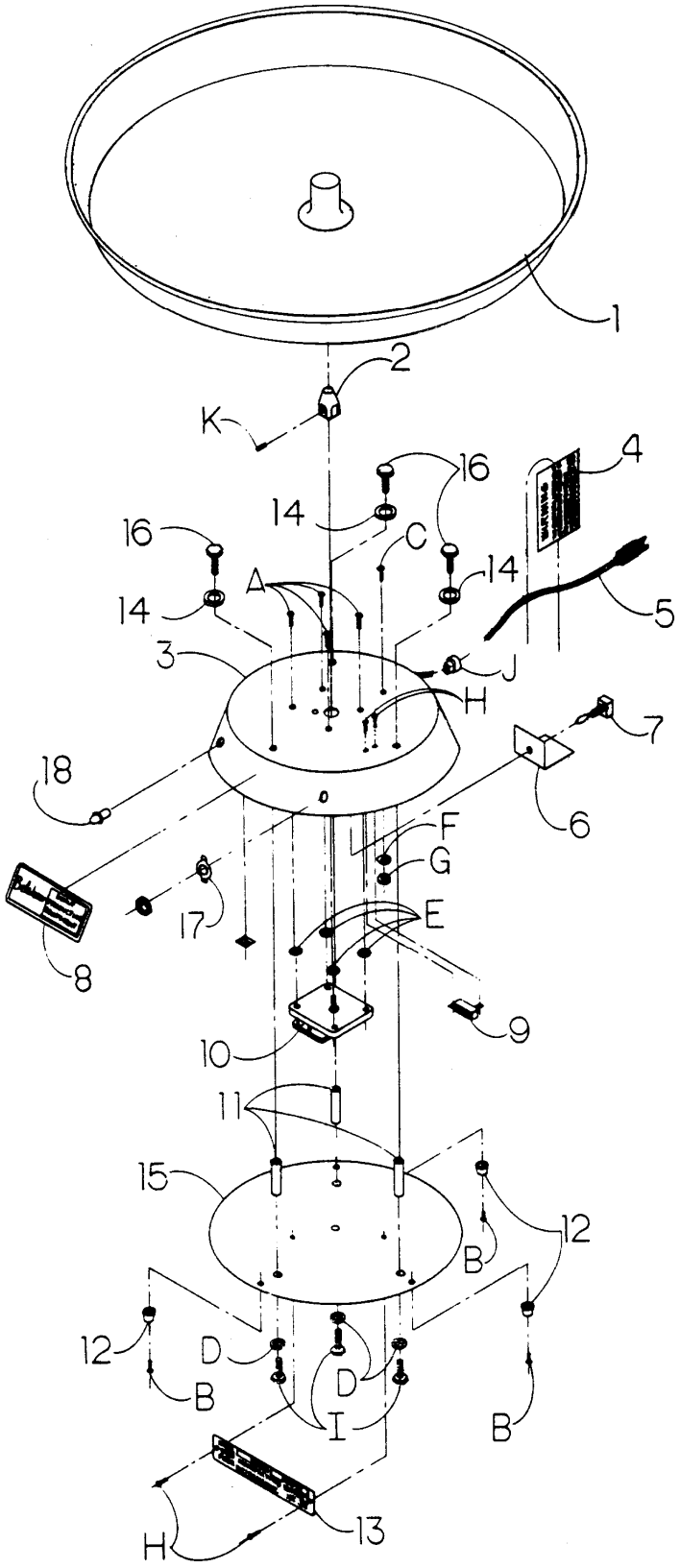
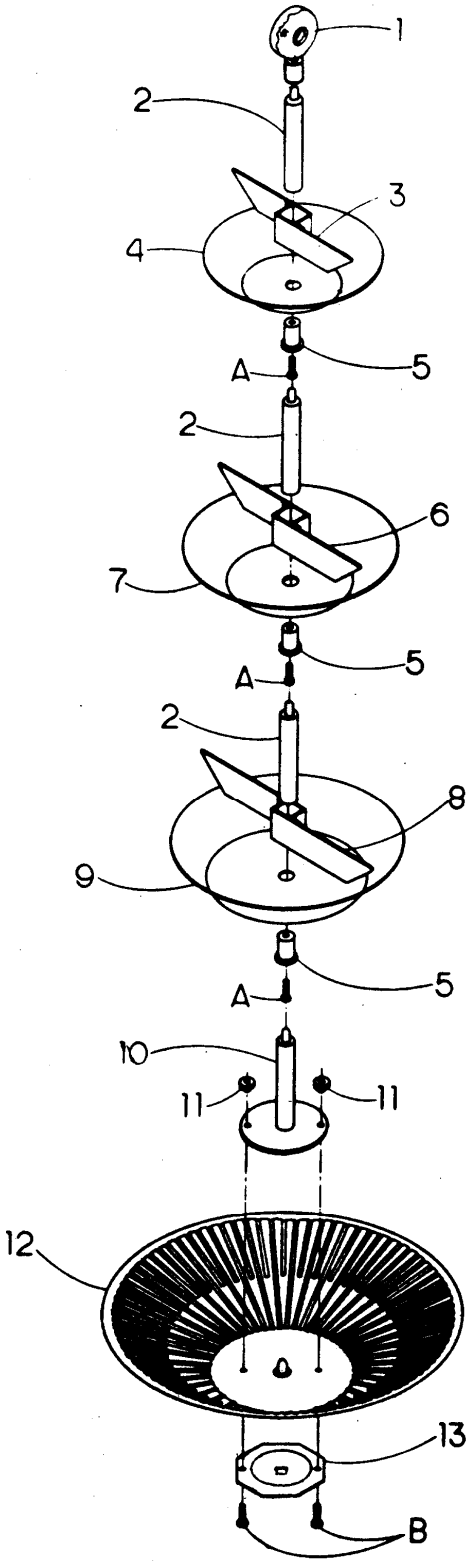


FIGURE 3. ROTO COOLER & ICING FINISHING TREE MAIN ASSEMBLY.



Appendix

See Parts List Drawing Insert